

New England Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (75.8%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (12.1%) | 80 % | 2 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.6%) | 80 % | 6 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Cascade | 25 g | 30 min | 6 % |
| Whirlpool | Centennial | 25 g | 30 min | 10.5 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Simcoe | 40 g | 30 min | 13.2 % |
| Whirlpool | Amarillo | 25 g | 30 min | 9.5 % |
| Dry Hop | Centennial | 25 g | 3 day(s) | 10.5 % |
| Dry Hop | Simcoe | 75 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

| | | | | |
|---------|---------|------|----------|-----|
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
|---------|---------|------|----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|-----------|------------|
| Vermont Ale | Ale | Liquid | 111111 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | kwas mlekowy | 4 g | Mash | --- |
| Water Agent | chlorek wapnia | 7 g | Mash | --- |

Notes

- Na 2 dzień burzliwej: 35 g simcoe plus 25 g centennial
Dec 10, 2019, 4:23 PM